Upstairs at Rue de Jean
39 John Street, Charleston, SC
30 RUE DE JEAN
BAR & CAFÉ

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OFF-PREMISE CATERING AVAILABLE THROUGH OUR SISTER COMPANY

GOOD FOOD CATERING
Breakfast Buffet

Buffet Option 1
Biscuits with butter & fruit preserves
Fresh seasonal fruit
Scrambled eggs
Home fries
Cheese grits
Sausage
Regular & decaf coffee
Juice
$25 per person

Buffet Option 2
Sausage biscuits
Home fries
Fresh fruit
Regular & decaf coffee
Juice
$18 per person

Buffet Enhancements
Sausage or bacon $5 per person
Cheese grits $5 per person
Home fries $5 per person
Fruit $5 per person
Biscuits and gravy $6 per person
Shrimp and grits $14 per person

A 22% service charge and applicable state & local taxes apply.
LUNCH BUFFET

SALAD BAR BUFFET
Chef’s soup of the day
Mesclun greens with mushrooms, chopped eggs, cheddar, bacon, tomatoes, croutons & chef’s choice of two dressings
Shrimp salad
Pineapple curry chicken salad
Red skinned potato salad
Fresh rolls & croissants
Seasonal fruits & berries
Sweet & unsweet iced tea
$28 per person

SOUTHERN BUFFET
Spinach salad with tomatoes, red onions, chopped eggs & house vinaigrette
Roasted BBQ chicken
Shrimp & grits
Southern style coleslaw
Sautéed julienne vegetables
Cornbread with butter
Fruit cobbler
Sweet & unsweet iced tea
$35 per person

FRENCH BUFFET
Mesclun greens with candied pecans, goat cheese, strawberries & house vinaigrette
Shrimp provencal penne pasta with garlic, white wine, tomatoes, herbs
Roasted pork loin with caramelized apples
Red skin mashed potatoes
Haricot verts
French rolls & butter
Seasonal cheesecake
Sweet & unsweet iced tea
$39 per person

ITALIAN BUFFET
Caesar salad with parmesan cheese, herb croutons
Roasted vegetable platter with crumbled goat cheese
Cheese tortellini with pesto cream sauce
Chicken parmesan with marinara
Rolls with olive oil
Chocolate torte
Sweet & unsweet iced tea
$34 per person

A 22% service charge and applicable state & local taxes apply.
SEATED LUNCH
EVENTS WITH 20 GUESTS OR LESS, ARE ABLE TO HAVE A SET 1ST COURSE, CHOICE OF 2 ENTREES, AND A SET 3RD COURSE.
GROUPS OF OVER 20 GUESTS, WILL NEED A SET ITEM FOR EACH COURSE.

SOUPS & SALADS
$10 per person

TRUFFLE POTATO SOUP
VELVETY POTATO PUREE, CHIVE CREME FRAICHE, TRUFFLE OIL

CRAB BISQUE
FRESH CRAB

LOWCOUNTRY GUMBO
RICE, CHICKEN, SAUSAGE, SHRIMP

MESCLUN SALAD
BABY GREENS, CANDIED PECANS, STRAWBERRIES, HOUSE VINAIGRETTE

CAESAR SALAD
ROMAINE, PARMESAN, CROUTONS

ADD CHICKEN $4 PER PERSON
ADD SHRIMP $6 PER PERSON

SANDWICHES
$18 per person
All Sandwiches include the choice of one side item

BLACKENED FISH PO’BOY
SERVED ON A HOAGIE WITH SOUTHERN COLESLAW

GRILLED CHICKEN SANDWICH
GRUYERE, ROASTED RED PEPPER AIOLI, LETTUCE, BUN

FRENCH DIP
HORSERADISH AIOLI, FRENCH ONION AU JUS

PINEAPPLE CURRY CHICKEN SALAD
SERVED ON A CROISSANT WITH TOMATO & ARUGULA

BRASSERIE BURGER
10OZ BURGER GRILLED WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONION

A 22% service charge and applicable state & local taxes apply.
SEATED LUNCH
Events with 20 guests or less, are able to have a set 1st course, choice of 2 entrees, and a set 3rd course. Groups of over 20 guests, will need a set item for each course.

ENTREES

**SHRIMP PROVENCAL**
Sautéed shrimp, penne pasta, garlic, white wine, tomatoes & herbs
$15 per person

**CAROLINA CRAB CAKES**
Remoulade sauce & one side item
$26 per person

**PARMESAN CRUSTED SALMON**
One side item
$20 per person

**GRILLED BREAST OF CHICKEN WITH SHRIMP SKEWER**
Lemon white wine sauce & one side
$24 per person

SIDES

*Entrée Selections, excluding pasta, include your choice of one side item*

Red Skin Mashed Potatoes
Southern Style Coleslaw
Cheddar Bacon Grits
Garlic Spinach
Sautéed Asparagus
Haricot Verts
Julienne Vegetables
Roasted Brussels Sprouts

A 22% service charge and applicable state & local taxes apply.
HORS D’OEUVRES

PASSED

MINI CRAB CAKES WITH REMOULADE  $5 PER PIECE
HERB ROASTED BEEF ON AN OPEN FACED BISCUIT WITH CARAMELIZED ONIONS & DIJON  $4 PER PIECE
BACON WRAPPED SCALLOPS  $5 PER PIECE
PIMENTO CHEESE ON A CROSTINI  $3 PER PIECE
SHRIMP COCKTAIL  $5 PER PIECE
CHICKEN SATAYS WITH SWEET CHILI DIPPING SAUCE  $4 PER PIECE
TUNA CEVICHÉ WITH ORANGE & CILANTRO ON A CUCUMBER ROUND  $5 PER PIECE
TOMATO & BASIL BRUSCHETTA WITH BALSAMIC VINAIGRETTE  $3 PER PIECE
VEGETABLE SPRING ROLLS WITH SWEET RED PEPPER CHILI SAUCE  $3 PER PIECE
BAKED BRIE EN CROUTE WITH RASPBERRY JAM AND TOASTED ALMONDS  $3 PER PIECE

PLATTER & DISPLAY

WARM SPINACH & ARTICHOKE DIP WITH PITA CHIPS  $6 PER PERSON
CLASSIC SHRIMP COCKTAIL (PRICE BY THE PIECE)*  $3 PER PIECE
COLD SMOKED SALMON WITH RED ONION, CAPERS, DILL CREAM CHEESE  $8 PER PERSON
PECAN CRUSTED CHICKEN BREAST STRIPS WITH HONEY MUSTARD SAUCE  $8 PER PERSON
ROASTED VEGETABLE PLATTER WITH CRUMBED GOAT CHEESE  $5 PER PERSON
FRESH FRUIT & CHEESE BOARD WITH TOAST POINTS  $10 PER PERSON
PAN FRIED GREEN TOMATOES WITH SWEET PEPPER RELISH  $6 PER PERSON
CRAB CAKES WITH REMOULADE SAUCE  $12 PER PERSON
TUNA CEVICHÉ WITH ORANGE & CILANTRO SERVED WITH PITA CHIPS  $8 PER PERSON

A 22% service charge and applicable state & local taxes apply.
HORS D’OEUVRE DISPLAYS

FRENCH MARKET DISPLAY

HERB ROASTED BEEF ON A BISCUIT WITH CARAMELIZED ONIONS & DIJON MUSTARD,
COLD SMOKED SALMON WITH RED ONION, CAPERS, DILL CREAM CHEESE,
FRESH FRUIT & CHEESE BOARD WITH TOAST POINTS,
MARINATED & ROASTED VEGETABLES

$26 per person

VEGETABLE, FRUIT & CHEESE DISPLAY

ROASTED VEGETABLE PLATTER WITH CRUMBLED GOAT CHEESE,
FRESH FRUIT & CHEESE BOARD WITH TOAST POINTS

$14 per person

A 22% service charge and applicable state & local taxes apply.
CARVING & STATIONS

CARVING

All meats served with appropriate condiments and rolls.
Can be Chef attended for an additional fee of $100 per Chef.
Chef attended carving stations require a rental of a heat lamp.

BROWN SUGAR GLAZED HAM WITH DIJON MUSTARD $14 PER PERSON
WHOLE PRIME RIB WITH HORSERADISH CREAM $24 PER PERSON
HERB ROASTED BEEF TENDERLOIN WITH DEMI GLAZE $26 PER PERSON
MARINATED & GRILLED PORK LION WITH WHOLE GRAIN MUSTARD CREAM SAUCE $14 PER PERSON
HICKORY SMOKED TURKEY BREAST WITH HERB GRAVY $12 PER PERSON

PASTA

SHRIMP PROVENCAL WITH SHRIMP, GARLIC, TOMATOES, PENNE, WHITE WINE, & HERBS $15 PER PERSON
PASTA PRIMAVERA WITH JULIENNE VEGETABLES & ROASTED GARLIC CREAM SAUCE $12 PER PERSON
PENNE PASTA WITH PISTOU AND GRILLED CHICKEN $14 PER PERSON
PENNE PASTA WITH FRESH TOMATOES, GOAT CHEESE & BASIL $10 PER PERSON
CAVATAPPi PUTTANESCA WITH OLIVES, CAPERS & GARLIC $12 PER PERSON

PASTA ACTION STATION:

CHOICE OF ONE PASTA AND TWO SAUCES: PENNE, CAVATAPPi OR CHEESE FILLED TOTTELLINI,
BEEF BOLOGNAISE, PARMESAN ALFREDO, HERB MARINARA, BASIL PESTO $14 PER PERSON

CREAMY MACARONI & CHEESE $10 PER PERSON
WITH TOPPINGS TO INCLUDE BACON, JALAPENOS, RED ONION, CHOPPED TOMATOES

ADD CHICKEN $6 PER PERSON
ADD SHRIMP $8 PER PERSON

A 22% service charge and applicable state & local taxes apply.
CARVING & STATIONS

SEAFOOD STATIONS

SHRIMP & GRITS
Sautéed shrimp, peppers, onions, creamy stone ground grits

$18 PER PERSON

MUSSELS STATION
Choice of 2 sauces:
Mariniere: white wine, shallots, garlic
Curry: red curry, cream, coriander
Pistou: garlic, basil, extra virgin olive oil
Vegetable Cream: cauliflower cream, white wine

$16 PER PERSON

COAST TACO STATION (select 2 of the following)
Blackened Chicken Tacos with peppers and onions
Shrimp Tacos with coleslaw
Fish Tacos with pineapple-jalapeno pico de gallo

$14 PER PERSON

A 22% service charge and applicable state & local taxes apply.
DINNER BUFFET

LOWCOUNTRY BUFFET
MESCLUN GREENS SALAD WITH CANDIED PECANS, STRAWBERRIES & HOUSE VINAIGRETTE
LOWCOUNTRY GUMBO WITH CHICKEN, SAUSAGE, SHRIMP
SLICED PORK LOIN WITH CARAMELIZED APPLES
CAROLINA WILD RICE
FRIED GREEN TOMATOES WITH SWEET PEPPER RELISH
BRAISED COLLARD GREENS
BISCUITS & BUTTER
REGULAR & DECAF COFFEE
SWEET & UNSWEET ICED TEA
$50 per person

SOUTHERN BUFFET
SPINACH SALAD WITH TOMATOES, RED ONION, CHOPPED EGGS & HOUSE VINAIGRETTE
BBQ ROASTED CHICKEN
SHRIMP & GRITS
MACARONI & CHEESE
JULIENNE VEGETABLES
CORNBREAD WITH BUTTER
REGULAR & DECAF COFFEE
SWEET & UNSWEET ICED TEA
$50 per person

FRENCH BUFFET
MESCLUN GREENS WITH CANDIED PECANS, GOAT CHEESE, STRAWBERRIES & HOUSE VINAIGRETTE
PARMESAN CRUSTED SALMON
COQ AU VIN WITH BACON, MUSHROOMS, PEARL ONIONS
RED SKIN MASHED POTATOES
BRAISED BEEF SHORT RIBS WITH ESPAGNOLE SAUCE
GARLIC SPINACH
FRENCH ROLLS WITH BUTTER
REGULAR & DECAF COFFEE
SWEET & UNSWEET ICED TEA
$60 per person

ITALIAN BUFFET
TOMATO, MOZZARELLA & BASIL SALAD WITH BALSAMIC VINAIGRETTE
ROASTED PORK LOIN WITH LEMON WHITE WINE SAUCE
PARMESAN CRUSTED SALMON WITH A RICH TOMATO RAGU
CHEESE TORTELLINI WITH TOMATO PESTO CREAM SAUCE
Eggplant Parmesan
SAUTÉED SQUASH WITH OLIVE OIL, HERBS & GARLIC
FOCACCIA BREAD WITH EXTRA VIRGIN OLIVE OIL
REGULAR & DECAF COFFEE
SWEET & UNSWEET ICED TEA
$55 per person

A 22% service charge and applicable state & local taxes apply.
SEATED DINNER

SOUPS & SALADS
Events with 20 guests or less, are able to have a set 1st course, choice of 2 entrees, and a set 3rd course. Groups of over 20 guests, will need a set item for each course.

Truffle Potato Soup
Velvety potato puree, chive crème fraîche, truffle oil

Crab Bisque
Fresh crab

Lowcountry Gumbo
Rice, chicken, sausage, shrimp

Mesclun Salad
Mesclun greens, candied pecans, goat cheese, strawberries, house vinaigrette

Caesar Salad
Romaine, parmesan, croutons

House Salad
Crisp greens, cucumbers, tomatoes, carrots, herb ranch

$10 per person

Elevated 1st Course Selections

Shrimp & Grits
Peppers, onions, creamy stone ground grits
$18 per person

Carolina Crab Cakes
Petite mesclun salad, remoulade
$20 per person

Classic Shrimp Cocktail
3 pieces per order with fresh lemon & cocktail sauce
$12 per person

A 22% service charge and applicable state & local taxes apply.
SEATED DINNER
Events with 20 guests or less, are able to have a set 1st course, choice of 2 entrees, and a set 3rd course. Groups of over 20 guests, will need a set item for each course.
All entrees include choice of 2 side items

MIXED GRILL

Grilled Breast of Chicken & Blackened Shrimp Skewer
with Pineapple Chili Salsa
$30 per person

Grilled Petite Filet Mignon & Crab Cake
beurre blanc & remoulade sauce
$50 per person

SEAFOOD

Shrimp Provencal
Sautéed shrimp, penne pasta, garlic, white wine, tomatoes, herbs
$26 per person

Parmesan Crusted Salmon
Served with a lemon, white wine sauce
$28 per person

Shrimp & Grits
Peppers, onions, Creamy Stone Ground Grits
$26 per person

Carolina Crab Cakes
Remoulade sauce
$32 per person

FRESH SEAFOOD

Atlantic Salmon
$28 per person

Swordfish
$32 per person

Grouper
$36 per person

Mahi-Mahi
$28 per person

Choice of sauce:
Classic Tarter, Lemon White Wine Beurre Blanc,
Pineapple Chili Salsa, Roasted Red Pepper coulis, Béarnaise

A 22% service charge and applicable state & local taxes apply.
SEATED DINNER

Events with 20 guests or less, are able to have a set 1st course, choice of 2 entrees, and a set 3rd course. Groups of over 20 guests, will need a set item for each course.

**All entrees include choice of 2 side items**

**BEEF & PORK**

**BRAISED BEEF SHORT RIBS**
Espagnole sauce
$31 per person

**GRILLED NEW YORK STRIP**
Garlic parsley butter
$44 per person

**ROASTED HERB BEEF TENDERLOIN**
Demi glaze
$48 per person

**GRILLED PORK CHOP**
Bone-in pork chop with caramelized apples
$34 per person

**HERB ROASTED PORK LOIN**
Grilled pineapple bourbon sauce
$30 per person

**CHICKEN**

**HERB ROASTED CHICKEN LEG**
Poulette sauce
$24 per person

**COQ AU VIN**
Braised in red wine with bacon, mushrooms & pearl onions
$28 per person

**GRILLED CHICKEN BREAST**
Basil cream sauce
$24 per person

**PECAN CRUSTED CHICKEN BREAST**
Whole grain mustard cream
$26 per person

**VEGETARIAN**

**PASTA PRIMAVERA**
Julienne vegetables, roasted garlic cream sauce, fresh basil
$22 per person

**PASTA PENNE**
Goat cheese, roasted tomatoes, fresh basil
$22 per person

**SEASONAL VEGETARIAN PLATE**
$22 per person

**SIDES**

Red skin mashed potatoes
Rice pilaf
Roasted Brussels sprouts
Haricot verts
Garlic spinach
Sautéed asparagus
Cheddar bacon grits
Julienne vegetables

A 22% service charge and applicable state & local taxes apply.
DESSERTS
Events with 20 guests or less, are able to have a set 1st course, choice of 2 entrees, and a set 3rd course.
Groups of over 20 guests, will need a set item for each course.

Plated Desserts

**Key Lime Pie**
Silky light custard, graham cracker crust

**Cheesecake**
Seasonal fruit coulis

**Carrot Cake**
Crème anglaise

**Chocolate Torte**
Berry coulis
$10 per person

Family Style Desserts

**Petite Desserts**
Strawberry shortcake petit four, cheesecake bites, chocolate torte

**Cheese Course:**
Selection of artisanal cheeses, served with red grapes and toast points
$10 per person

Host Provided Dessert Fee
$2.50 per person

A 22% service charge and applicable state & local taxes apply.
Buttered Pasta

Fried Shrimp with fries

Grilled Cheese with fries

Kids Burger with fries

Chicken Fingers with fries

$8 each

A 22% service charge and applicable state & local taxes apply.
Beverage Selections

Please note a $100 bar set-up fee for liquor, beer and wine bars.
One bartender for 50 guests.
Passed signature cocktails available.
Upstairs wine list available upon request.
Our private events director will be happy to assist you in customizing a bar package to your tastes.

Choose up to 4 beers, 1 red wine, 1 white wine and a tier of liquor

**Beer**

- **Budweiser** $6
- **Bud Light** $6
- **Michelob Ultra** $6
- **Heineken** $6
- **Michelob Ultra Spiked Seltzers** $6
- **Columbia Craft Carolinian** $8
- **Allagash White** $8
- **Palmetto Pilsner** $8
- **Palmetto Amber** $8
- **Palmetto IPA** $8

**Liquor**

**Superior** $13
- Grey Goose Vodka
- Bombay Sapphire Gin
- Mt. Gay Rum
- Maker’s Mark Bourbon
- Crown Royal Whiskey
- Glenlivet Scotch

**Premium** $12
- Tito’s Vodka
- Tanqueray Gin
- Bacardi Silver Rum
- Jack Daniels
- Jim Beam Bourbon
- Dewar’s Scotch

**House** $8
- Svedka Vodka
- Fleischmann’s Gin
- Admiral Nelson Rum
- Evan Williams Green
- Seagram’s 7 Whiskey
- Scoresby Scotch

**Wine**

- **House Varietals** $35 per bottle
- **Premium Varietals** $45 per bottle
- **Select Varietals** $55 per bottle

**Non-Alcoholic Beverages**

Sodas, regular coffee, decaf coffee, sweet tea and unsweet tea $4

A 22% service charge and applicable state & local taxes apply.
PRIVATE PARTY ACCOMMODATIONS

CAPACITY
Buffet Meal with full seating – up to 110 people capacity
Seated Meal– up to 130 people capacity
Cocktail Party – 180- 200 people capacity
Conference - 75 people capacity

RESERVING THE DATE & TIME
A signed Booking Agreement and $1000 deposit are required to reserve your event date. The deposit may be made by check or credit card. If the deposit is made by check, a credit card is needed for the file. The deposit is applied to your final bill. If this agreement is not received by the specified deadline for return, the booking agreement and any associated holds will be null and void. The rental of the space includes a 4 hour window for the event. In addition to the 4 hour event time, there are 2 hours prior for set up and 2 hours after for breakdown. The fee to extend the event time beyond four hours is $100 per hour or any fraction thereof. Arrangements for extension must be made prior to the event.

PAYMENT
Payment must be made in full upon the conclusion of your event. The credit card provided will be charged unless other arrangements have been made. All credit card payments will be subject a 3.99% non-cash adjustment fee and does not apply to payments made with cash or check.

GUEST COUNT GUARANTEE
A guaranteed number of guests is required ten business days prior to the event. If no changes are made by this time, the estimated number of guests listed on the contract will be considered the final number of guests. Food will be prepared for that guest count and the client will be charged the per person price agreed.

MINIMUM
There is a food and beverage minimum of $1,500 Sunday-Wednesday and a $250 venue fee. There is a food and beverage minimum of $2,000 Thursday-Saturday and a $500 venue fee. The food and beverage minimum must be met prior to fees, service and taxes. If the total food and beverage value of the event does not meet the set minimum, an unmet minimum will be added to the final bill plus service and taxes.

SERVICE CHARGES, TAX AND GRATUITY
A service charge of 22% of your food & beverage total and all applicable state and local taxes will be included on the final bill. Gratuity is not included in our service charge and is optional at the client’s discretion.

EVENT CANCELLATION
If the event is cancelled outside of 90 days, prior to the event date, your $1000 deposit will be refunded in full. In the event that cancellation occurs within 90 days of the booked event date the $1000 deposit will be non-refundable and non-transferable.

DECORATION
The Banquet Coordinator will gladly recommend florists to assist with your decorating needs. The use of candles is allowed, however, all candles must be contained in glass. Please do not tape, staple or tack anything to the walls. The use of confetti is not permitted. Any excessive cleanup will result in a fee of $250. The banquet coordinator can assist you with rentals for your event. There will be a 10% set up fee for all rentals that we assist with or a flat set up fee will apply for rentals you obtain, based on the scope of items rented.

MENU SELECTION
Menu selections must be finalized one month prior to the event. If you choose to have alcohol for your event, a $100 bar set up fee per bartender will be added to your bill. One bartender is recommended for every 50-75 guest. All bars are priced based on consumption and added to the final bill or billed to each guest. Outside alcohol is not permitted in the space. The Private Dining Director will help you select or design a menu to suit your needs. If necessary entrée counts are needed five days before the event and each guest must have a host provided name card showing what they ordered.

RESTRICTIONS
Music & Entertainment; Upstairs at 39 Rue de Jean is unable to allow full bands in the space. We do have a sound system that is able to accommodate any device with an auxiliary input. DJs are permitted if they are able to patch into our system. We are able to accommodate smaller acoustic acts that do not have drums. We are unable to allow a rented dance floor in the space. We can have a designated area for dancing on the existing floor. Due to the age of the building, there is no elevator in the space. There is one flight of stairs leading to the second floor.

TABLES & CHAIRS
The Upstairs at 39 Rue de Jean comes with 85 chairs, 12 each 60” round tables, 2 each 72’ round tables, 2 each 6ft tables, 2 each 8ft tables and 2ea cocktail tables. Any additional table and chair needs can be rented through the Private Dining Director. The rental of the room also includes all service ware and white table cloths.

CONDUCT OF EVENT/ EXCESSIVE CLEAN-UP
Upstairs at 39 Rue de Jean is a non-smoking facility. Client agrees to conduct the event in an orderly manner in full compliance with applicable laws, regulations and guidelines. Client assumes full responsibility for the conduct of all persons in attendance at your event. Should a guest’s behavior be deemed inappropriate by the event manager (i.e. underage drinking, excessive intoxication, damage to property, verbal or physical abuse, etc.), the host will be given a warning to rectify the situation. If the problem persists, police will be called and the event shut down. The host will forfeit any and all payments made. If excessive clean-up is required, a minimum of $250 clean up fee will apply.